

MARTINIS

CLASSIC MARTINI

made with gin or vodka with
blue cheese stuffed olives 8.5

COSMOPOLITAN

vodka, triple sec, lime juice and cranberry 7

KEY LIME MARTINI

Smirnoff vanilla vodka with pineapple, lime
juice and a splash of sweetness 8

2013 Martini Contest 1st Place Winner

GINGER LEMON DROP

citrus vodka, fresh squeezed lemons, muddled ginger,
served in a chilled martini glass with a sugar rim 8

2014 Martini Contest 1st Place Winner

KIWI MARTINI

Cruzan Rum, fresh kiwi, fresh coconut
water, fresh squeezed lime and coconut 8

2015 Martini Contest 1st Place Winner

BIKINI TINI

Smirnoff vanilla, Malibu rum, pineapple
juice and a splash of grenadine 8

CARAMEL APPLE MARTINI

Smirnoff apple vodka, butterscotch schnapps and apple
Pucker served in in a caramel rimmed martini glass 9

PAMA TINI

ruby red vodka, grapefruit juice,
pomegranate liqueur, and sweet & sour 8

LOVE LETTER

Disaronno, gin, pomegranate liqueur, fresh
lime juice, muddled basil and soda 9

PINEAPPLE COSMO

red berry vodka, pineapple juice and cranberry 9

THE PEARL FULL GARDEN MARTINI

pearl vodka served with an olive, cocktail
onion, cucumber and a lemon twist 10

GODIVA CHOCOLATE MARTINI

Smirnoff vanilla vodka and Godiva chocolate
liqueur in a chocolate swirled martini glass 9

STOLI ELIT CLASSIC MARTINI

made with one of Latvia's best vodkas
with blue cheese stuffed olives 16

MARGARITAS



CUERVO GOLD MARGARITA

Jose Cuervo gold tequila with strawberry, raspberry or classic 8

CARRIBEAN MARGARITA

Tres Agaves tequila, strawberry, mango, triple sec and sweet and sour in a sugared rim glass 8

PAMA MARGARITA

Jose Cuervo gold tequila, triple sec, lime, PAMA pomegranate liqueur and sweet and sour on the rocks 8

SUN BURNED MARGARITA

1800 Reposado gold tequila, triple sec, lime, sweet n sour and cranberry juice on the rocks 9.5

CADILLAC MARGARITA

1800 Reposado gold tequila, triple sec and sweet n sour on the rocks with a side shot of Grand Marnier 10.5

CACTUS PEAR MARGARITA

Patron tequila, triple sec, roses lime, and Cheri's prickly pear cactus syrup 11

SHOTS



CHOCOLATE CAKE

vodka and Frangelico served with a sugared lemon slice 8

WASHINGTON APPLE

Crown Royal, DeKuyper Sour Apple Pucker and Cranberry juice 8

JAGER BOMB

Jagermeister and Red Bull 8

DOC HOLIDAY

44 North vodka and Red Bull 7.5

PURPLE VIKING

Smirnoff vodka, DeKuyper Grape Pucker and Sierra Mist 7

SLIPPERY NIPPLE

Bailey's and Buttershots 7.5

DUCK FART

Kahlua, Bailey's and Crown Royal 7.5

SIGNATURE COCKTAILS

PATRON SANGRIA BLANCA

Patron, Patron Citronage, brandy, Pinot Grigio, fresh lime, pineapple juice and club soda 11

MOSCOW MULE

vodka, cock n bull ginger beer, fresh lime juice and mint, served in a chilled copper mug 9

CIROC RED BERRY COSMO

Ciroc Red Berry Vodka, Patron Citronage, splash of lime, with a splash of cranberry juice 9.5

CIROC PEACH BELLINI

Ciroc Peach and champagne served in a chilled champagne flute 9.5

ATOMIC ICED TEA

Skyv Vodka, Bacardi rum, Tanqueray Gin, Cointreau topped with sweet and sour and Pepsi 9

RUM CHATA HOT CHOCOLATE

Rum Chata and hot chocolate topped with whipped cream 8

HOT BUTTERED RUM

smooth blend of Captain Morgan spiced rum, Me n' Stans hot butter rum mix and homemade honey butter with nutmeg 8

CANDY CANE

Rumple Minze, hot chocolate Baileys, whipped cream and a drizzle of DK Crème de Menthe 8.5

BRAZILIAN COFFEE

Gran Marnier, Courvoisier, Kahlua and coffee topped with whipped cream 9

KEOKE COFFEE

Kahlua, Christian Brother's brandy, DK Crème de Cocoa, and coffee topped with whipped cream 7.5

ORANGE CREAMSICLE

whipped cream vodka, triple sec, orange juice and cream blended and topped with whipped cream 8

PINA COLADA

Myers rum, coco cream and pineapple blended 8.5

MUDSLIDE

ice cream, Bailey's, Kahlua and cream blended and served in a swirled chilled martini glass 9

BLOODY MARY OR CAESAR

vodka with our own excellent Mary mix served with celery and a thick bacon strip garnish 7.5

SAND IN YOUR SHORTS

raspberry and melon liqueur, peach schnapps, vodka, triple sec, cranberry and orange juice 8

PURPLE RAIN

huckleberry vodka, fresh squeezed lime juice, mixed berries and sierra mist 8

LONG ISLAND

vodka, gin, rum, triple sec, sweet and sour and pepsi 8

TENNESSEE HARVEST

Jack Daniels Honey bourbon, peach bitters, muddled orange, and cherry shaken and served over ice 8.5

GINGER LEMONADE

gin mixed with hard ginger beer 8

CUCUMBER AND GINGER COOLER

gin, ginger vodka, fresh muddled cucumber, fresh lime juice, Cheri's organic agave nectar and club soda served over ice 8

MOJITO

Cruzan rum, fresh lime, sugar and fresh mint leaves 8

BEER MOJITO

Bacardi, Agave, Stella, fresh lime, Sierra Mist and mint, served in a Stella glass 9

SUNSET COLADA

Malibu Rum, coconut cream, orange juice, pineapple juice and a splash of grenadine 8

HAWAIIAN PUNCH

peach, raspberry and melon Schnapps, Malibu Rum, orange, pineapple and cranberry juice 8

MIAMI VICE

island style Pina Colada swirled into a strawberry daiquiri 9

STRAWBERRY AND GRAPEFRUIT COLLINS

Smirnoff Grapefruit vodka, St Germaine Elderflower liqueur, strawberry puree, fresh lemon juice and club soda over ice 9

ROARING 20'S



SIDECAR

Hennessy black cognac, Patron citronage, fresh lemon juice, shaken and served up in a chilled martini glass 9

OLD FASHION

bourbon, bitters, sugar cube, oranges and ginger ale muddled shaken and served up or over ice 10

BULLIET RYE MANHATTAN

bourbon, sweet vermouth, and bitters shaken and served up or over ice with a sweet cherry garnish 10

VODKA COLLINS

American Harvest vodka, sour and a splash of lemon lime juice 8

PRESS

vodka, soda and 7up over ice 7

MARTINI

gin or vodka, shaken and served up or on the rocks, served with olives 8.5

FRESH BERRY SPRITZER

Prosecco sparkling wine, topped with berries 10.5

AMERICANO

Campari, sweet vermouth and soda served in a chilled martini glass, with an orange and lemon twist 8.5

FRENCH 75

Hennessy shaken with lemon juice and sparkling wine, double strained and served in a chilled martini glass 9

DARK N STORMY

dark rum, cock n bull ginger beer and fresh lime juice shaken and served in a chilled martini glass 8.5

MARY PICKFORD

Bacardi Silver, pineapple juice and cherry maraschino liquor shaken and served in a chilled martini glass 7

GIN RICKEY

gin, roses lime and soda served over ice 6.5

HARVEY WALLBANGER

vodka, orange juice and Galliano served over ice 7

STINGER

Courvoisier and white crème de menthe served up in a chilled martini glass 11

RUSTY NAIL

scotch and Drambuie served up or on the rocks with a lemon twist 8

MINT JULEP

bourbon, mint, sugar cube blended and served over ice with a mint garnish 7.5

SALTY DOG

gin and grapefruit juice shaken and served in a chilled martini glass or on the rocks with a salted rim 6.5

PREMIUM LIQUOR



Scotch

Macallan
Glenlivet
Glenfiddich
Dewar's
Johnnie Walker Black
Jonnie Walker Red
Cutty Sark
J & B
Chivas Regal

Bourbon

Baker's
Bookers
Knob Creek
Maker's Mark
Bulliet
Woodford Reserve

Whiskey

Crown Royal
Pendleton
Seagram's 7
Seagram's VO
Canadian Mist
Canadian Club
Wild Turkey
Jack Daniels
Jim Beam
Jameson
Bushmills
Fireball
J.D.'s Tennessee Honey

Cognac / Brandy

Courvoisier
Remy Martin
Hennessy
Hennessy Black
E & J
Christian Brothers

Vodka

Grey Goose
Ketel One
Absolut
44 North Huckleberry
Pinnacle Whipped
Stoli
Stoli Vanilla
Stoli Blueberri
Stoli Raspberri
Smirnoff Raspberri
Smirnoff Green Apple
Absolut Peach
Skyy
Skyy Citrus
3 Olives Grape
3 Olives Cherry

Tequila

Patron Gold
Patron Silver
Jose Cuervo Gold
1800 Reposado Gold
Don Julio Reposado

Rum

Bacardi Lite
Cruzan Lite
Malibu
Captain Morgan
Meyer's Dark

Gin

Beefeater
Bombay Sapphire
Tanqueray
Tanqueray 10
Hendricks

WINE BY THE GLASS



House Wines by Copper Ridge - 6.00 glass

Wine Flights - \$5.00 per 3oz Pour

	Glass	Bottle
White Merlot, Beringer - Ca	8.00	24.00
White Zinfandel, Beringer - Ca	8.50	24.50
Riesling, Johannesburg - Mt	8.50	24.50
Pinot Grigio, Luna - Ca	8.50	24.50
Sauvignon Blanc, Buscador - Ca	11.00	33.00
Chardonnay, Butternut - Ca	11.50	34.00
Chardonnay, Steele - Ca	12.00	36.00
Chardonnay, Rte Stock Cellars, - Carneros	12.00	36.00
Pinot Noir, Heron - Ca	11.00	33.00
Merlot, Hahn - Central Coast - Ca	11.00	33.00
Merlot, Blacksmith - Wa	12.00	36.00
Zinfandel, Opolo - Paso Robles - Ca	11.00	33.00
Zinfandel, Klinker Brick - Ca	11.50	34.00
Syrah, Sixth Sense - Ca	11.50	34.00
Malbec, Felino - Argentina	12.00	36.00
Malbec, Vistalba Cortec - Argentina	12.00	36.00
Cabernet, Jaker's - Paso Robles - Ca	12.00	36.00
Cabernet, Tomero - Argentina	11.50	34.00
Cabernet, Wild Horse - Ca	12.00	36.00
Sangiovese, Santa Christina - Italy	10.50	31.00
Zinfandel, Earthquake - Lodi Appellation	14.00	42.00
Pinot Noir, Buscador - Ca	14.00	42.00
Cabernet, Sean Minor - Napa Valley, Ca	14.00	42.00
Cabernet, Meadowcroft - Ca	14.00	42.00
Cote's de Bordeaux, Chateau Brisson - Fra	14.00	42.00

CHAMPAGNE

Cooks	7.00	
Chandon Brut	10.50	27.00
Prosecco, Lamarca - Italy	9.00	25.00

WINE BY THE BOTTLE



All Bottled Wine Opened in Our Bar

Riesling, Richard Bocking Devon	45
Pinot Grigio, Corsa "Falzarego"	39
Sauvignon Blanc, Purety - Napa Valley, Ca	39
Sauvignon Blanc, White Haven - New Zealand	42
Chardonnay, Wedell Cellars - Santa Maria Valley	52
Chardonnay, Cakebread - Ca	70
Chardonnay, Chalk Hill - Russian River Valley, Ca	60
Chardonnay, Hoopla	41
Chardonnay, Vila Botanica	36
Verdot, Native Sun Petite	85
Pinot Noir, Willamette Vineyards (whole cluster), Or	52
Pinot Noir, Wedell Cellars - Santa Maria Valley	54
Pinot Noir, Paul Hobbs - Napa Valley, Ca	94
Pinot Noir Portlandia	38
Grenache, Shatter	48
Petite Sirah, Girard - Napa Valley, Ca	52
Merlot, Lazarre - Paso Robles Ca	56
Merlot, Forgeron - Wa	66
Merlot, Pepper Bridge - Walla Walla, Wa	82
Merlot, Freemark Abbey - Napa Valley, Ca	56
Merlot, Shafer - Napa Valley, Ca	80
Malbec, Tikal - Mendoza, Argentina	62
Zinfandel, Joel Gott - Ca	34
Zinfandel, Bianchi - Ca	36
Zinfandel, Coppola Directors Cut	54
Shiraz Mitolo Jester - McLaren Vale	34
Barbera La Spinetta Ca' Di Pian - Italy	48
Cabernet, William Hill - Central Coast	33
Cabernet, Michel-Schlumberger	45
Cabernet, Stars n Goats	56
Cabernet, Eberle - Paso Robles, Ca	42
Cabernet, Charles Krug - Yountville, Ca	56
Cabernet, Forgeron - Wa	68
Cabernet, Chateau Montelena - Napa Valley, Ca	69
Cabernet, Robert Keenan - Spring Mountain, Ca	74
Cabernet, Liparita - Yountville Napa Valley	98
Cabernet, Ghost Block Oakville - Napa Valley, Ca	96
Cabernet, Caymus - Napa Valley, Ca	98
Cabernet, Stewart Napa	115
Cabernet, Justin Isosceles - Paso Robles	145
Cabernet, Stewart Nomad	210
Sangiovese, Sun River - Wa	66
Sangio Vetta, pure cru - Napa Valley Ca	66
Estate Cuve' Red Blend, L Aventure, Paso Robles Ca	120
Cote A Cote Estate, LAventure - Past Robles, Ca	145

BEER FLIGHT



Five Beers of your choice for \$8
Happy Hour Beer Flight \$5

WINE FLIGHT



Jaker's Cabernet, Hahn Merlot, and Felino Malbec | 1.75

TEQUILA FLIGHT



Anejo Tequila Flight

Three 1oz pours of premium aged tequila: Don Julio Anejo, Herradura Anejo and Suiza Tres Generaciones Anejo, served with two sangarita chasers with salted rims and lime 20

Other Flights Available Upon Request

Bourbon, Scotch, Vodka, Gin

DRAFT BEER

Style	Craft	Pint	Stein
Light	Coors Light (Colorado)	4.00	6.00
Light	Bud Light (Missouri)	4.00	6.00
Pilsner	Miller Light (Milwaukee)	5.00	7.00
Lager	Budweiser (St. Louis, Mo)	5.50	7.50
Seasonal	Jaker's Amber (Montana)	5.00	7.00
Honey Rye	Salmon Fly (Madison River)	5.00	7.00
Double IPA	Hop Juice (Madison River)	5.00	7.00
Hefewiezen	Lewis & Clark Miners Gold (Helena Mt)	5.00	7.00
Red Ale	Mighty Mo Rendezvous Red (Montana)	5.00	7.00
Nut Brown	Copper Nail (Black Eagle)	5.00	7.00
Scotch Ale	Mountain Man (Great Falls)	5.00	7.00
IPA	Tumble Weed (Lewis and Clark)	5.00	7.00
Wheat Beer	Beltian White (Belt, Mt)	5.00	7.00
Brown Ale	Moose Drool (Missoula)	5.00	7.00
Amber Ale	Class V (Big Sky Mt)	5.00	7.00
Seasonal	Samuel Adams (Boston Ma)	5.00	7.00

BOTTLED BEER

IMPORTS & MICRO

Corona, Heineken

DOMESTIC

Budweiser, Bud Light, Miller Light, Michelob Ultra

GLUTEN FREE / ALCOHOL FREE

Red Bridge (GF), Omission Lager (GF), Omission Pale Ale (GF)
O'Doul's (NA), Kaliber (NA)

ALCOHOL FREE ZONE

Sodas

Fountain Drinks 2.75

Dr Pepper, Diet Dr Pepper, 7up,
Mountain Dew, Pepsi, Diet Pepsi

Red Bull 3

Regular or Sugar Free

Root Beer Float

Mug Root Beer Float It

16oz pint 2.75 3.75

24oz stein 3.75 4.50

Lemonade's

Fresh Squeezed 3

Fruited 3.75

Raspberry, Strawberry or a fruit
blend, on the rocks or blended

Limeade's

Fresh Squeezed 3

Fruited 3.75

Raspberry, Strawberry, fruit blend
or Cherry, on the rocks or blended

Iced Tea's

Fresh Brewed 2.75

Arnold Palmer 3

half tea / half lemonade

Mint Tea 3

Starbucks fresh brewed tea,
sugar and mint swiftly shaken

Berry Tea 3.50

Starbucks fresh brewed tea
with Raspberry, Strawberry

Healthy Quenchers

Juices 3

Apple, Orange, Pineapple,
Cranberry or Tomato

Pierre 2.50

Voss 3.50

Artisan water from Norway

Mocktails

Ginger Beer 3

Cock n' Bull (non- alcoholic)

Virgin Mary 4

Virgin Daiquiri 4

Strawberry, Raspberry or
Pina Colada

Creamy Favorites

Shakes 5.50

Chocolate, Caramel Hazelnut,
White Chocolate,
Strawberry Cheesecake,

Malts 6

Chocolate, Caramel Hazelnut,
White Chocolate,
Strawberry Cheesecake

Fruit Smoothies 3.50

Raspberry, Strawberry,
or a Fruit blend

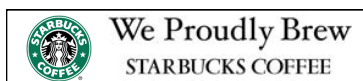
Warm Beverages

Herbal Tea 2

Starbucks Coffee 2.75

Hot Coco 2.50

Apple Cider 2.50





HAPPY HOUR

Available in the Lounge
9 to 11pm Sun - Wed / 9 to 12pm Thurs - Sat

APPETIZERS

(smaller portions, smaller prices, great for sharing)

Bowl of Soup

Lobster Bisque, Baked Potato or French Onion 3.95

Tossed Green Salad

tossed greens with cucumbers, tomato carrots and croutons choice of dressing 1.95

Caesar Salad

romaine, parmesan cheese and croutons with Caesar dressing 2.95
add blackened chicken for 1.95

Strawberry Salad

romaine, fresh sliced strawberries, red onion, candied pecans, red bell peppers and served with a side of gourmet poppy seed dressing 3.95
add thin sliced crispy chicken 1.95

House Made French Fries

served with fry sauce 2.95

Gorgonzola Fries

coated and seasoned waffle fries drizzled with gorgonzola sauce 3.95

Spinach Dip

a cheesy spinach blend, served with house made tortilla triangles 5.95

Sweet Chili Chicken

seared chicken breast and cashews tossed with sweet chili sauce, served over jasmine rice 5.95

Shrimp Wontons

shrimp and cream cheese wontons served with wasabi-soy and sweet chili sauces 5.95

Calamari

dusted with seasoned bread crumbs crisp-fried and served with chipotle aioli 5.95

Fish Taco

fried cod with cheese, asian slaw, pico de gallo and chipotle mayo in a crisp flour tortilla 5.95

Nachos

with cheese, green onions, diced avocados, pico de gallo, and sour cream with chicken or beef 7.95

Shrimp Ceviche

steamed shrimp tossed with avocado, cilantro, tomato, onion, jalapeño peppers, garlic and fresh squeezed lime juice, served with house made tortilla triangles 5.95

Cheese Burger

with a choice of cheese, lettuce and tomato 6.95

Steak Bites

sirloin sautéed with mushrooms in garlic-herb butter and teriyaki, with toasted baguettes 7.95

Prime Rib Sliders

thin sliced prime rib on a grilled hoagie with swiss cheese, served with au jus 8.95

Seared Peppered Tuna

crusted with pepper and sesame seeds, served with rice, wasabi cream and miso vinaigrette 9.95

Margherita Pizza

tomato sauce, garlic and olive oil with a blend of provolone and mozzarella cheese with fresh roma tomatoes, basil, parmesan and cracked pepper 6.95

Chicken Pesto Pizza

pesto base with fresh roma tomatoes, blackened chicken, portabella mushrooms, feta and mozzarella cheese topped with diced tomatoes, fresh basil and parmesan 7.95

Perfect Pepperoni Pizza

tomato sauce with garlic, topped with sliced pepperoni, provolone and mozzarella cheese, finished with fresh parmesan 7.95

All Meat Pizza

ham, bacon, pepperoni, sausage and tomato sauce with mozzarella and provolone cheese 8.95

House Made Desserts

White Chocolate Brownie, Mudd Pie or Warm Apple Crisp A La Mode 3.95

DESSERT



CINNAMON ROLL SUNDAE

warm cinnamon and sugar coated rolls served with ice cream and topped with caramel hazelnut sauce and whipped cream 4.95

WHITE CHOCOLATE BROWNIE

not your mother's typical brownie. Made with white chocolate. Served heated with ice cream and topped with caramel hazelnut sauce 5.95

CREAMY CHEESECAKE

a creamy cheesecake with a graham cracker crust, topped with raspberries, strawberries, hot fudge or a caramel hazelnut sauce 5.95

APPLE CRISP À LA MODE

Served Hot

baked cinnamon Fuji apple slices covered with a mixture of candied pecans, brown sugar and butter topped with vanilla ice cream and caramel hazelnut sauce 5.95

CRÈME BRÛLÉE

a smooth rich vanilla flavored stirred custard, served under a warm caramelized brittle topping 5.95
topped with mixed berries 6.95

MUDD PIE

a combination of mocha and chocolate ice cream with a chocolate chip cookie crumb crust on a bed of hot fudge and topped with chocolate chips, whipped cream and toasted almond slices Sm. 4.95 Lg. 5.95

CHOCOLATE SILK PIE

oreo crumble crust filled with a smooth chocolate Kahlua mousse and topped with whipped cream and chocolate shavings 6.95

